

GRILLED CHICKEN SKEWERS WITH LEMONS AND SALSA VERDE

INGREDIENTS

Salsa Verde

- 1 tsp. marjoram or oregano leaves
- ¼ cup packed mint leaves
- 1 cup packed flat leaf parsley
- 1 garlic clove, peeled
- 1 salt-packed anchovy, rinsed, bones removed
- 1 tbsp. salt-packed capers, rinsed thoroughly
- Juice from 1/2 lemon
- ¾ cup extra virgin olive oil

Skewers

- 1 tsp. kosher salt
- 1-½ lbs. boneless chicken thighs, cut into 1-inch cubes
- 1 large loaf country bread, such as ciabatta, cut into 1-inch cubes, toasted for 10 minutes at 350°F
- 2 large lemons, sliced and cut in half across the center into ½-inch thick half moons
- Sixteen 10-inch skewers, soaked to prevent burning

PREPARATION

Prep time: 1 hour

Cook time: 15 minutes to grill

Difficulty: Medium

Serves: 8 (2 skewers per person)

Salsa Verde: Put all the ingredients in a blender and pulse until smooth. Pour half in one large bowl and half in another large bowl.

Skewers: Toss the chicken with the salt. Transfer the cubed chicken into one of the bowls with the salsa verde and toss to coat. Put the toasted bread cubes in the second bowl with the salsa verde and toss to coat.

To make the skewers, thread a bread cube on the skewer, then the chicken and the lemon slice. Repeat 2 more times (each skewer has 3 pieces of bread, 3 pieces of chicken and 3 lemon slices).

Grill: Heat a grill over medium heat for 15 minutes. Turn the grill to medium-low heat and cook the skewers for 7 minutes per side until done. Or, cook the skewers in an oven at 325°F for 15 minutes.

For kids:

- Don't toss chicken in the salsa verde – just skewer and bread it without the lemon.

For leftovers:

- Reheat and serve the skewers again or freeze them and reheat in a 350 degree oven for 3 minutes.
- You can also unskewer the chicken and put in a baking pan, cover with cheese, bake and serve as a strata.

Simple substitutions:

- Oil-packed anchovies work fine – or can be left out completely.

Healthier options as an alternative to classic dishes:

- Use chicken breast meat vs. thigh meat (It's not as flavorful, but is lower in fat.)
- Try using tomatoes, zucchini and summer squash instead of chicken.

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